
HENTLEY FARM H BLOCK SHIRAZ CABERNET 2015



Wine Introduction

The H-Block is positioned in our Otto vineyards adjacent to the Greenock Creek. The vines are grown in fertile, deep red clay loam soils with bluestone at depth. The composition and depth of the soil allow this block to show a true representation of fruit to the bottle as it requires minimal water inputs and has great airflow due to gully breezes that cascade to the creek, reducing the disease risk. Being grown on an east-west VSP (Vertical Shoot Positioning) trellis system allows the fruit not to be exposed to any prolonged sunlight in the fruit zone resulting in fruit that is truly varietal with acidity and flavour intensity.

Tasting Notes

Rich Shiraz aromatics of blackberry and blueberry are lifted by a choc mint character which is evidence of the influence of Cabernet in this blend. Secondary characters of mushroom, truffle and thyme show the soft and complex side of the intense aromatic profile. The palate is defined by fine grain tannins which provide flawless structure throughout, supporting the layers of luscious dark fruit, roasted coffee beans and dark chocolate.

Winemaker Vinification Notes

"The fruit was crushed and destemmed prior to fermentation, during which 2-3 pump overs a day were used to ensure the wine achieved a full tannin structure. It was then pressed out to a combination of new (60%) and old (40%) French barrels where it underwent natural malolactic fermentation. The wine was then racked off lees and returned to oak to mature. The wines were kept separate for the first 6 months of maturation before being blended and returned to oak, a total of 22 months in oak." – Winemaker, Andrew Quin

Winemaker Vintage Notes

2015 – "Heavy rainfall in June and early July provided an exciting start to the season but was followed by dry conditions throughout spring and early summer, resulting in budburst and flowering up to three weeks early. These dry conditions were tempered by cooler periods through December and the first half of January. A rainfall incident of 70mm in mid-January pushed sugars back and was followed by perfect warm ripening conditions with 30-32°C days and cool nights down to 10°C persisting for 2 weeks. These conditions resulted in a fast late ripening curve that has produced rich vibrant fruit throughout." – Winemaker, Andrew Quin

Wine Information

Country:	Australia
Region:	Barossa Valley
Winemaker:	Andrew Quin
Grape:	65% Shiraz, 35% Cabernet Sauvignon
Alcohol:	14.8%
Total Acidity:	6.80g/L
pH:	3.64
Closure:	Cork and wax
Bottle Size:	75cl
Case Size:	6 Bottles per pack

Awards

2015 - 97 Points - James Halliday

2014 - 97 Points - James Halliday

2013 - 97 Points - James Halliday

2012 - 98 Points - James Halliday